

# Gaston Yost

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## SUMMARY

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Chef with a track record building high-impact solutions and improving retention.

## WORK EXPERIENCE

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### Executive Chef — Breitenberg - Armstrong (Dec 2016 - Nov 2024)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

### Pastry Chef — Olson and Sons (Jan 2017 - Apr 2018)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.

## SKILLS

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### Cuisine Styles

Plant-based • French • Mediterranean • Asian Fusion • Pastry

### Kitchen Skills

Butchery • Plating

### Operations

Catering • HACCP

### Soft Skills

Time Management • Quality Control

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Hodkiewicz, Quitzon and Dickens Institute (2026)

## CERTIFICATIONS

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- Food Safety Manager